



FLOUR FACTS



Information Provided by General Mills Bakery Flour
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May 26, 2011

Weekly Market Highlights

- Flour prices jumped higher this week. The cash/basis price sailed higher along with the futures price.
- Overall planting progress in the U.S. is improving slowly. Cool, wet weather still remains a factor, delaying completion of planting the spring wheat crop. The less-than-ideal weather forecast for areas that still need to complete planting could mean fewer acres planted for the season.
- Early reports on the harvest of the U.S. hard red winter wheat crop are surprisingly good despite continued dryness issues.
- U.S. exports remain stronger and longer than historical norms. Global wheat production concerns are emerging with dry weather affecting portions of Europe.
- There is concern for ending stocks tightness in corn and wheat. Late seeding becomes late harvest, which may mean having to stretch out the old crop for another 30 days.
- Market volatility will continue.

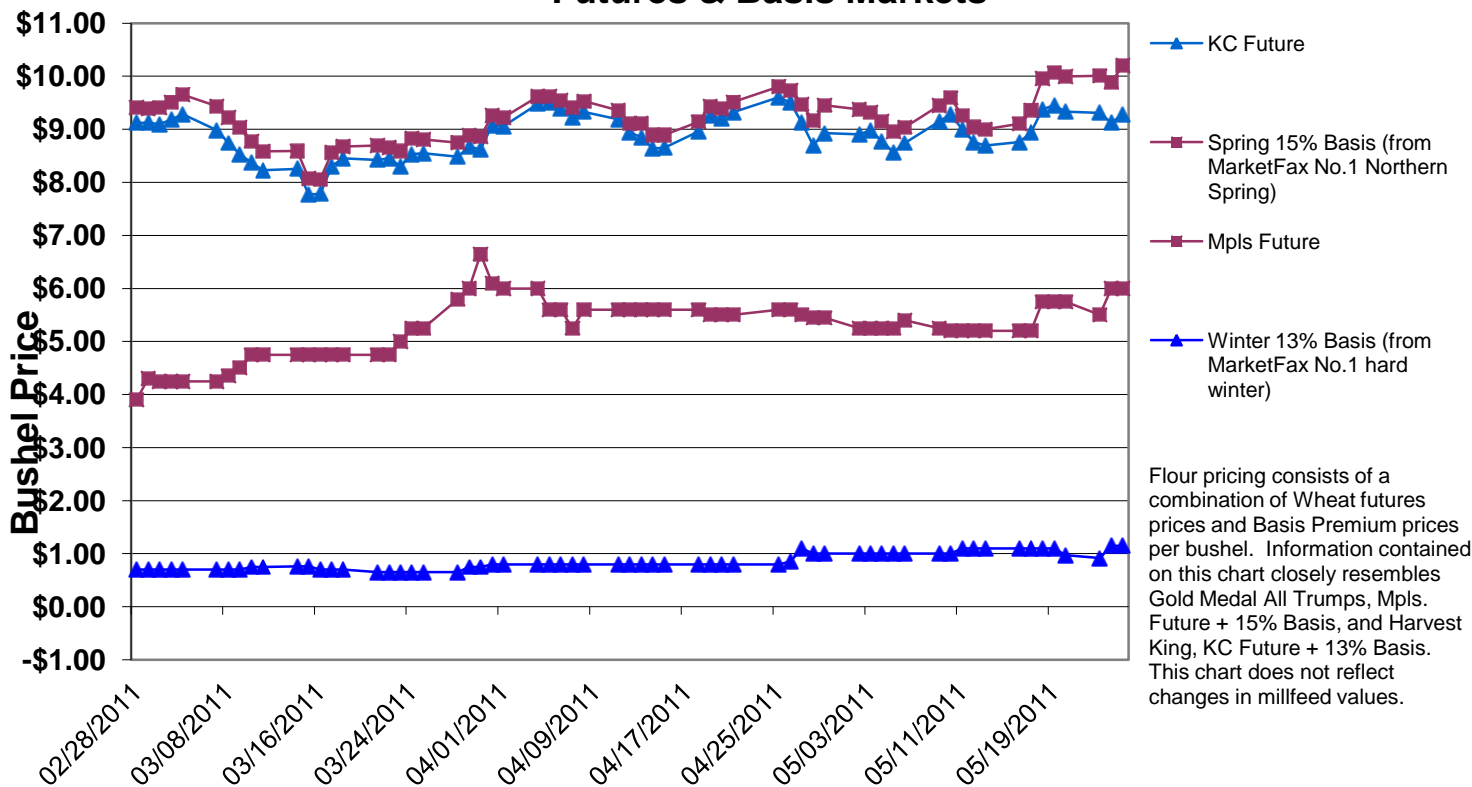
Facts on Flour

Hard White Wheat

Hard White Wheat is the newest class of wheat to be grown in the United States. Closely related to red wheat (except for color genes), this wheat has a milder, sweeter flavored bran, equal fiber and similar milling and baking properties. Hard White Wheat is mainly used in yeast breads, hard rolls, bulgur, tortillas and Oriental noodles.

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Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

To add names to our distribution list, or if you would like to receive Flour Facts via e-mail, contact:

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